

# Dolores C PÃ©rez-MarÃ©n

## List of Publications by Year in descending order

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125  
papers

2,904  
citations

147801

31  
h-index

223800

46  
g-index

125  
all docs

125  
docs citations

125  
times ranked

2386  
citing authors

#	ARTICLE	IF	CITATIONS
1	Transferring a large data library of fresh total mixed rations from a benchtop to 2 portable near-infrared spectrometers for on-farm real-time decisions. <i>Journal of Dairy Science</i> , 2022, , .	3.4	3
2	Hyperspectral Imaging for the Detection of Bitter Almonds in Sweet Almond Batches. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 4842.	2.5	1
3	Estimation of the sensory properties of black tea samples using non-destructive near-infrared spectroscopy sensors. <i>Food Control</i> , 2022, 142, 109260.	5.5	10
4	Assessment of watermelon maturity using portable new generation NIR spectrophotometers. <i>Scientia Horticulturae</i> , 2022, 304, 111328.	3.6	6
5	Probabilistic classification models for the in situ authentication of iberian pig carcasses using near infrared spectroscopy. <i>Talanta</i> , 2021, 222, 121511.	5.5	13
6	Routine NIRS analysis methodology to predict quality and safety indexes in spinach plants during their growing season in the field. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 246, 118972.	3.9	7
7	Exploring the potential of NIRS technology for the in situ prediction of amygdalin content and classification by bitterness of in-shell and shelled intact almonds. <i>Journal of Food Engineering</i> , 2021, 294, 110406.	5.2	9
8	Reduction of the Number of Samples for Cost-Effective Hyperspectral Grape Quality Predictive Models. <i>Foods</i> , 2021, 10, 233.	4.3	2
9	Mapping of fatty acids composition in shelled almonds analysed in bulk using a Hyperspectral Imaging system. <i>LWT - Food Science and Technology</i> , 2021, 138, 110678.	5.2	9
10	An innovative non-targeted control system based on NIR spectral information for detecting non-compliant batches of sweet almonds. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 250, 119407.	3.9	8
11	Non-destructive determination of fatty acid composition of in-shell and shelled almonds using handheld NIRS sensors. <i>Postharvest Biology and Technology</i> , 2021, 174, 111459.	6.0	7
12	Fraud Detection in Batches of Sweet Almonds by Portable Near-Infrared Spectral Devices. <i>Foods</i> , 2021, 10, 1221.	4.3	11
13	Optimizing spatial data reduction in hyperspectral imaging for the prediction of quality parameters in intact oranges. <i>Postharvest Biology and Technology</i> , 2021, 176, 111504.	6.0	14
14	Online NIRS analysis for the routine assessment of the nitrate content in spinach plants in the processing industry using linear and non-linear methods. <i>LWT - Food Science and Technology</i> , 2021, 151, 112192.	5.2	0
15	Recent Advances in Portable and Handheld NIR Spectrometers and Applications in Milk, Cheese and Dairy Powders. <i>Foods</i> , 2021, 10, 2377.	4.3	32
16	Simultaneous detection of quality and safety in spinach plants using a new generation of NIRS sensors. <i>Postharvest Biology and Technology</i> , 2020, 160, 111026.	6.0	15
17	In situ ripening stages monitoring of Lamuyo pepper using a new generation near infrared spectroscopy sensor. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 1931-1939.	3.5	2
18	Chemical Characterization of Wine Vinegars Belonging to the Vinagre de Montilla-Moriles Protected Designation of Origin, Using Near-Infrared Spectroscopy. <i>Food Analytical Methods</i> , 2020, 13, 802-810.	2.6	2

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19	Integrated soluble solid and nitrate content assessment of spinach plants using portable NIRS sensors along the supply chain. <i>Postharvest Biology and Technology</i> , 2020, 168, 111273.	6.0	7
20	Performance comparison of sampling designs for quality and safety control of raw materials in bulk: A simulation study based on NIR spectral data and geostatistical analysis. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2020, 198, 103940.	3.5	3
21	Predicting internal quality parameters of individual pieces of intact oranges using hyperspectral images. , 2020, , .		0
22	First steps to set up a methodology for the citrus yield estimation using a visible/near infrared hyperspectral imaging system. , 2020, , .		0
23	New generation NIRS sensors for quality and safety assurance along the food supply chain. , 2020, , .		1
24	Safety and quality issues in summer squashes using handheld portable NIRS sensors for real-time decision making and for on-vine monitoring. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6768-6777.	3.5	6
25	Setting up a methodology to distinguish between green oranges and leaves using hyperspectral imaging. <i>Computers and Electronics in Agriculture</i> , 2019, 167, 105070.	7.7	7
26	Multistage and adaptive sampling protocols combined with near-infrared spectral sensors for automated monitoring of raw materials in bulk. <i>Biosystems Engineering</i> , 2019, 188, 82-95.	4.3	1
27	Short Communication: The potential of portable near infrared spectroscopy for assuring quality and authenticity in the food chain, using Iberian hams as an example. <i>Animal</i> , 2019, 13, 3018-3021.	3.3	12
28	A Low-Cost IoT-Based System to Monitor the Location of a Whole Herd. <i>Sensors</i> , 2019, 19, 2298.	3.8	52
29	Classifying with confidence using Bayes rule and kernel density estimation. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2019, 189, 81-87.	3.5	7
30	Monitoring quality and safety assessment of summer squashes along the food supply chain using near infrared sensors. <i>Postharvest Biology and Technology</i> , 2019, 154, 21-30.	6.0	17
31	LOCAL regression applied to a citrus multispecies library to assess chemical quality parameters using near infrared spectroscopy. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2019, 217, 206-214.	3.9	17
32	Fourier transform near-infrared spectroscopy coupled to a long fibre optic head for the quality control of IBERIAN pork loins: Intact versus minced. <i>Meat Science</i> , 2019, 153, 86-93.	5.5	12
33	Irrigation decision support based on leaf relative water content determination in olive grove using near infrared spectroscopy. <i>Biosystems Engineering</i> , 2019, 180, 50-58.	4.3	26
34	Rapid, simultaneous, and <i>in situ</i> authentication and quality assessment of intact bell peppers using near-infrared spectroscopy technology. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1613-1622.	3.5	15
35	Pre-harvest screening on-vine of spinach quality and safety using NIRS technology. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2019, 207, 242-250.	3.9	27
36	A system using <i>in situ</i> NIRS sensors for the detection of product failing to meet quality standards and the prediction of optimal postharvest shelf-life in the case of oranges kept in cold storage. <i>Postharvest Biology and Technology</i> , 2019, 147, 48-53.	6.0	11

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37	Multivariate predictive models for the prediction of fatty acids in the EU high added-value acorn Iberian pig ham using a miniature near-infrared spectroscopy instrument. , 2019, , .		0
38	A fiber-optic probe and FT-NIR for onsite quality analysis of olive oils. NIR News, 2018, 29, 4-8.	0.3	1
39	Identifying animal species in NIR hyperspectral images of processed animal proteins (PAPs): Comparison of multivariate techniques. Chemometrics and Intelligent Laboratory Systems, 2018, 172, 139-149.	3.5	10
40	Long-Length Fiber Optic Near-Infrared (NIR) Spectroscopy Probes for On-Line Quality Control of Processed Land Animal Proteins. Applied Spectroscopy, 2018, 72, 1170-1182.	2.2	15
41	Using spectral and textural data extracted from hyperspectral near infrared spectroscopy imaging to discriminate between processed pork, poultry and fish proteins. Chemometrics and Intelligent Laboratory Systems, 2018, 172, 90-99.	3.5	18
42	Monitoring texture and other quality parameters in spinach plants using NIR spectroscopy. Computers and Electronics in Agriculture, 2018, 155, 446-452.	7.7	31
43	Evolution of Frying Oil Quality Using Fourier Transform Near-Infrared (FT-NIR) Spectroscopy. Applied Spectroscopy, 2018, 72, 1001-1013.	2.2	8
44	Miniature near infrared spectroscopy spectrometer and information and communication technologies to guarantee the integrity of the EU high added-value "acorn Iberian pig ham" (IP). , 2018, , .		2
45	Caracterizaci3n y tipificaci3n de explotaciones de dehesa asociadas a cooperativas: un caso de estudio en Espa±a. Revista Mexicana De Ciencias Pecuarias, 2018, 9, 812-832.	0.4	6
46	Matching portable NIRS instruments for in situ monitoring indicators of milk composition. Food Control, 2017, 76, 74-81.	5.5	53
47	Analysis of pork and poultry meat and bone meal mixture using hyperspectral imaging. Proceedings of SPIE, 2017, , .	0.8	0
48	Near-Infrared Spectroscopy and Geostatistical Analysis for Modeling Spatial Distribution of Analytical Constituents in Bulk Animal By-Product Protein Meals. Applied Spectroscopy, 2017, 71, 520-532.	2.2	3
49	Developing universal models for the prediction of physical quality in citrus fruits analysed on-tree using portable NIRS sensors. Biosystems Engineering, 2017, 153, 140-148.	4.3	35
50	Use of NIRS technology for on-vine measurement of nitrate content and other internal quality parameters in intact summer squash for baby food production. Postharvest Biology and Technology, 2017, 125, 122-128.	6.0	12
51	Fast, Low-Cost and Non-Destructive Physico-Chemical Analysis of Virgin Olive Oils Using Near-Infrared Reflectance Spectroscopy. Sensors, 2017, 17, 2642.	3.8	26
52	On-Site Quality Control of Processed Land Animal Proteins Using a Portable Micro-Electro-Mechanical-Systems near Infrared Spectrometer. Journal of Near Infrared Spectroscopy, 2016, 24, 47-58.	1.5	10
53	Quantification and spatial characterization of moisture and NaCl content of Iberian dry-cured ham slices using NIR hyperspectral imaging. Journal of Food Engineering, 2015, 153, 117-123.	5.2	26
54	Chemometric analysis for near-infrared spectral detection of beef in fish meal. , 2015, , .		0

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55	Fast and accurate quality assessment of Raf tomatoes using NIRS technology. <i>Postharvest Biology and Technology</i> , 2015, 107, 9-15.	6.0	28
56	Texture Prediction in Intact Green Asparagus by Near Infrared (NIR) Spectroscopy, Assaying Linear and Non-linear Regression Strategies. <i>Food Analytical Methods</i> , 2014, 7, 606-615.	2.6	6
57	Understanding near infrared radiation propagation in pig skin reflectance measurements. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 22, 137-146.	5.6	16
58	First steps to predicting pulp colour in whole melons using near-infrared reflectance spectroscopy. <i>Biosystems Engineering</i> , 2014, 123, 12-18.	4.3	14
59	Detection of melamine in milk powders based on NIR hyperspectral imaging and spectral similarity analyses. <i>Journal of Food Engineering</i> , 2014, 124, 97-104.	5.2	108
60	Internal and external quality assessment of mandarins on-tree and at harvest using a portable NIR spectrophotometer. <i>Computers and Electronics in Agriculture</i> , 2013, 92, 66-74.	7.7	42
61	Double integrating sphere measurements for estimating optical properties of pig subcutaneous adipose tissue. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 19, 218-226.	5.6	44
62	Fourier Transform Near-Infrared Spectroscopy to Predict the Gross Energy Content of Food Grade Legumes. <i>Food Analytical Methods</i> , 2013, 6, 1205-1211.	2.6	8
63	NIRS technology for fast authentication of green asparagus grown under organic and conventional production systems. <i>Postharvest Biology and Technology</i> , 2013, 85, 116-123.	6.0	25
64	Optical properties of pig skin epidermis and dermis estimated with double integrating spheres measurements. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 343-349.	5.6	27
65	Prediction of fatty acids content in pig adipose tissue by near infrared spectroscopy: At-line versus in-situ analysis. <i>Meat Science</i> , 2013, 95, 503-511.	5.5	36
66	Application of NIRS for Nondestructive Measurement of Quality Parameters in Intact Oranges During On-Tree Ripening and at Harvest. <i>Food Analytical Methods</i> , 2013, 6, 826-837.	2.6	34
67	Predicting Acorn-Grass Weight Gain Index using non-destructive Near Infrared Spectroscopy in order to classify Iberian pig carcasses according to feeding regime. <i>Grasas Y Aceites</i> , 2013, 64, 210-218.	0.9	2
68	Evaluation of Local Approaches to Obtain Accurate Near-Infrared (NIR) Equations for Prediction of Ingredient Composition of Compound Feeds. <i>Applied Spectroscopy</i> , 2013, 67, 924-929.	2.2	7
69	Data pre-processing to improve the mining of large feed databases. <i>Animal</i> , 2013, 7, 1128-1136.	3.3	1
70	Handling of missing data to improve the mining of large feed databases1. <i>Journal of Animal Science</i> , 2013, 91, 491-500.	0.5	1
71	Grading and color evolution of apples using RGB and hyperspectral imaging vision cameras. <i>Journal of Food Engineering</i> , 2012, 113, 281-288.	5.2	74
72	In-situ Iberian pig carcass classification using a micro-electro-mechanical system (MEMS)-based near infrared (NIR) spectrometer. <i>Meat Science</i> , 2012, 90, 636-642.	5.5	50

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73	Authentication of Organic Feed by Near-Infrared Spectroscopy Combined with Chemometrics: A Feasibility Study. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 8129-8133.	5.2	33
74	Detection and Quantification of Ruminant Meal in Processed Animal Proteins: A Comparative Study of near Infrared Spectroscopy and near Infrared Chemical Imaging. <i>Journal of Near Infrared Spectroscopy</i> , 2012, 20, 623-633.	1.5	6
75	On-Vine Monitoring of Grape Ripening Using Near-Infrared Spectroscopy. <i>Food Analytical Methods</i> , 2012, 5, 1377-1385.	2.6	41
76	Improving NIRS predictions of ingredient composition in compound feedingstuffs using Bayesian non-parametric calibrations. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2012, 110, 108-112.	3.5	13
77	Handheld NIRS analysis for routine meat quality control: Database transfer from at-line instruments. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2012, 114, 30-35.	3.5	61
78	Non-destructive characterization and quality control of intact strawberries based on NIR spectral data. <i>Journal of Food Engineering</i> , 2012, 110, 102-108.	5.2	93
79	Pixel Selection for Near-Infrared Chemical Imaging (NIR-CI) Discrimination Between Fish and Terrestrial Animal Species in Animal Protein By-Product Meals. <i>Applied Spectroscopy</i> , 2011, 65, 771-781.	2.2	14
80	Postharvest shelf-life discrimination of nectarines produced under different irrigation strategies using NIR-spectroscopy. <i>LWT - Food Science and Technology</i> , 2011, 44, 1405-1414.	5.2	22
81	Building a metadata framework for sharing feed information in Spain1. <i>Journal of Animal Science</i> , 2011, 89, 882-888.	0.5	2
82	Testing of a local approach for the prediction of quality parameters in intact nectarines using a portable NIRS instrument. <i>Postharvest Biology and Technology</i> , 2011, 60, 130-135.	6.0	51
83	Direct prediction of bioethanol yield in sugar beet pulp using Near Infrared Spectroscopy. <i>Bioresource Technology</i> , 2011, 102, 9542-9549.	9.6	39
84	Visible to SWIR hyperspectral imaging for produce safety and quality evaluation. <i>Sensing and Instrumentation for Food Quality and Safety</i> , 2011, 5, 155-164.	1.5	22
85	Monitoring NIRS calibrations for use in routine meat analysis as part of Iberian pig-breeding programs. <i>Food Chemistry</i> , 2011, 129, 1889-1897.	8.2	31
86	Optimization of NIR Spectral Data Management for Quality Control of Grape Bunches during On-Vine Ripening. <i>Sensors</i> , 2011, 11, 6109-6124.	3.8	43
87	Validation of two discriminant strategies applied to NIRS data spectra for detection of animal meals in feedstuffs. <i>Spanish Journal of Agricultural Research</i> , 2011, 9, 41.	0.6	2
88	Inverse, Classical, Empirical and Non-Parametric Calibrations in a Bayesian Framework. <i>Journal of Near Infrared Spectroscopy</i> , 2010, 18, 27-38.	1.5	14
89	How Often Do References Need to Be Measured When Using a near Infrared Diode Array Spectrometer. <i>Journal of Near Infrared Spectroscopy</i> , 2010, 18, 79-85.	1.5	0
90	First steps towards the development of a non-destructive technique for the quality control of wine grapes during on-vine ripening and on arrival at the winery. <i>Journal of Food Engineering</i> , 2010, 101, 158-165.	5.2	63

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91	Miniature handheld NIR sensor for the on-site non-destructive assessment of post-harvest quality and refrigerated storage behavior in plums. <i>Journal of Food Engineering</i> , 2010, 99, 294-302.	5.2	77
92	Robustness in pig fat NIRS calibrations by orthogonal projection. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2010, 100, 36-40.	3.5	12
93	Evaluation of a new local modelling approach for large and heterogeneous NIRS data sets. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2010, 101, 87-94.	3.5	19
94	Measurement of pesticide residues in peppers by near-infrared reflectance spectroscopy. <i>Pest Management Science</i> , 2010, 66, 580-586.	3.4	49
95	Non-destructive determination of quality parameters in nectarines during on-tree ripening and postharvest storage. <i>Postharvest Biology and Technology</i> , 2009, 52, 180-188.	6.0	61
96	Quantitative assessment of intact green asparagus quality by near infrared spectroscopy. <i>Postharvest Biology and Technology</i> , 2009, 52, 300-306.	6.0	18
97	Instantaneous quantitative and qualitative assessment of pear quality using near infrared spectroscopy. <i>Computers and Electronics in Agriculture</i> , 2009, 69, 24-32.	7.7	51
98	Evaluating NIR instruments for quantitative and qualitative assessment of intact apple quality. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 781-790.	3.5	43
99	Feasibility in NIRS instruments for predicting internal quality in intact tomato. <i>Journal of Food Engineering</i> , 2009, 91, 311-318.	5.2	80
100	Use of near-infrared reflectance spectroscopy for shelf-life discrimination of green asparagus stored in a cool room under controlled atmosphere. <i>Talanta</i> , 2009, 78, 530-536.	5.5	29
101	A methodology based on NIR-microscopy for the detection of animal protein by-products. <i>Talanta</i> , 2009, 80, 48-53.	5.5	19
102	A feasibility study on the use of near-infrared spectroscopy for prediction of the fatty acid profile in live Iberian pigs and carcasses. <i>Meat Science</i> , 2009, 83, 627-633.	5.5	59
103	Near Infrared Spectroscopy Calibrations for Quantifying the Animal Species in Processed Animal Proteins. <i>Journal of Near Infrared Spectroscopy</i> , 2009, 17, 109-118.	1.5	10
104	EXTERNAL VALIDATION AND TRANSFERABILITY OF NIRS MODELS DEVELOPED FOR DETECTING AND QUANTIFYING MBM IN INTACT COMPOUND FEEDING STUFFS. <i>Journal of Food Quality</i> , 2008, 31, 96-107.	2.6	4
105	Advanced Nonlinear Approaches for Predicting the Ingredient Composition in Compound Feedingstuffs by Near-Infrared Reflection Spectroscopy. <i>Applied Spectroscopy</i> , 2008, 62, 536-541.	2.2	18
106	Nondestructive Determination of Total Soluble Solid Content and Firmness in Plums Using Near-Infrared Reflectance Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2565-2570.	5.2	46
107	Taking NIR Calibrations of Feed Compounds from the Laboratory to the Process: Calibration Transfer between Predispersive and Postdispersive Instruments. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10135-10141.	5.2	26
108	Reducing NIR prediction errors with nonlinear methods and large populations of intact compound feedstuffs. <i>Measurement Science and Technology</i> , 2008, 19, 085601.	2.6	10



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109	Using Calibrations Developed for Fine Milled Meat and Bone Meal on Spectra Measured on Non-Milled Samples. <i>Journal of Near Infrared Spectroscopy</i> , 2008, 16, 275-279.	1.5	5
110	Prediction of Total Soluble Solid Content in Intact and Cut Melons and Watermelons Using near Infrared Spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2008, 16, 91-98.	1.5	45
111	Near Infrared Spectroscopy for Quantification of Animal-Origin Fats in Fat Blends. <i>Journal of Near Infrared Spectroscopy</i> , 2008, 16, 281-283.	1.5	6
112	Near Infrared Spectroscopy for Control of the Compound-Feed Manufacturing Process: Mixing Stage. <i>Journal of Near Infrared Spectroscopy</i> , 2008, 16, 285-290.	1.5	12
113	Near Infrared Analysis as a First-Line Screening Technique for Identifying Animal Species in Rendered Animal by-Product Meals. <i>Journal of Near Infrared Spectroscopy</i> , 2007, 15, 237-245.	1.5	19
114	Discrimination of Fish Bones from other Animal Bones in the Sedimented Fraction of Compound Feeds by near Infrared Microscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2007, 15, 81-88.	1.5	43
115	Non-linear regression methods in NIRS quantitative analysis. <i>Talanta</i> , 2007, 72, 28-42.	5.5	112
116	Application of near-infrared microscopy (NIRM) for the detection of meat and bone meals in animal feeds: A tool for food and feed safety. <i>Food Chemistry</i> , 2007, 105, 1164-1170.	8.2	38
117	Chemometric utilities to achieve robustness in liquid NIRS calibrations: Application to pig fat analysis. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2007, 87, 241-246.	3.5	27
118	Near-Infrared Reflectance Spectroscopy for Predicting Amino Acids Content in Intact Processed Animal Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7703-7709.	5.2	20
119	Evaluation of Pretreatment Strategies for Near-Infrared Spectroscopy Calibration Development of Unground and Ground Compound Feedingstuffs. <i>Applied Spectroscopy</i> , 2006, 60, 17-23.	2.2	30
120	Use of Artificial Neural Networks in Near-Infrared Reflectance Spectroscopy Calibrations for Predicting the Inclusion Percentages of Wheat and Sunflower Meal in Compound Feedingstuffs. <i>Applied Spectroscopy</i> , 2006, 60, 1062-1069.	2.2	34
121	Optimization of Discriminant Partial Least Squares Regression Models for the Detection of Animal By-Product Meals in Compound Feedingstuffs by Near-Infrared Spectroscopy. <i>Applied Spectroscopy</i> , 2006, 60, 1432-1437.	2.2	20
122	Implementation of LOCAL Algorithm with Near-Infrared Spectroscopy for Compliance Assurance in Compound Feedingstuffs. <i>Applied Spectroscopy</i> , 2005, 59, 69-77.	2.2	46
123	Near-infrared reflectance spectroscopy (NIRS) for the mandatory labelling of compound feedingstuffs: chemical composition and open-declaration. <i>Animal Feed Science and Technology</i> , 2004, 116, 333-349.	2.2	87
124	Authentication of Green Asparagus Varieties by Near-Infrared Reflectance Spectroscopy. <i>Journal of Food Science</i> , 2001, 66, 323-327.	3.1	28
125	SensorFINT, the new European Network for assuring food integrity using non-destructive spectral sensors. <i>Spectroscopy Europe</i> , 0, , 15.	0.0	0